

MOBILE UNIT (ANNUAL) FOOD SERVICE LICENSE

ESTABLISHMENT INFORMATION		LICENSE HOLDER/OWNER/LESSEE	
New Business Name: _____ Old Name if Existing Unit: _____ Old License Number (if known): _____ Business Mailing Address: _____ _____ City State Zip Business Telephone: () _____ Fax: () _____	Name: _____ Title: _____ Owners Mailing Address: _____ _____ City State Zip Owners Telephone: () _____ Fax: () _____ Secondary Contact Person: _____ & Telephone:() _____		
Days of Operation: _____ To: _____			
Water Source Name: _____ Sewage Disposal Location: _____ Public Private Public Private			
Name of Commissary: _____ (See page 4 item 7) Telephone: () _____			
COMMENTS: _____ _____ _____ _____ _____	PANHANDLE HEALTH DISTRICT USE ONLY: \$65.00 FEE PAID _____ ESTABLISHMENT #: _____ EHS #: _____ Picture of mobile taken Yes No		

MOBILE FOOD SERVICE UNITS

Mobile food service units must complete this section, sign, date and attach all supporting documents to this application. (This includes any movable food service establishment, truck, van, trailer, pushcart, bicycle, water craft, or other movable unit with or without wheels including hand-carried, portable containers in or on which food or beverage is transported, stored or prepared for sale.

1. Please list a complete menu of food items to be served.

Unless the mobile unit is approved as a full service mobile, the only food preparation allowed is frankfurters (hot dogs), German sausages, and chorizos. The mobile unit could also sell pre-packaged potentially hazardous foods which are obtained from an approved source.

2. List where all food items and ice will be purchased. Where will you be getting your water for the mobile unit? All foods, water and ice must be purchased or obtained from an approved source.
3. Describe how all foods on your menu will be stored, transported, prepared and served.
4. List all equipment and describe mobile facilities. All equipment in full service mobiles must be NSF approved or equivalent Include a sketch of the interior of your mobile unit that shows placement of equipment, sinks, water tanks, refrigeration, counter tops and work areas.

All mobile units must have adequate cooking, holding and refrigeration facilities to hold foods below 45 F or above 140 F . Mechanical refrigeration units must be pre-chilled to 45 F or less prior to being filled with food.

Food grade hoses are required for filling potable water tanks. Do not forget to clean and sanitize tanks prior to use.

Every mobile unit must be constructed in a manner that protects the food from outside elements, such as wind, rain, dust, etc.

Single service articles shall be provided for use by the customers.

5. How do you plan to wash your hands?

If food preparation will be done in the mobile food unit a conveniently located hand washing facility shall be available for employee hand washing. For limited service mobile units hand washing must include a hand sink or warm water vessel (101 F), soap, and paper towels. A retention tank must be provided. The vessel must have a spigot that can be turned on and stay on for washing hands. No push button types allowed. For full service mobile units hand washing will include one sink provided with

warm running water (101 F) and cold water or tempered water, soap, and paper towels. A retention tank must be provided. All hand washing water must be disposed of at an approved location.

6. How will you dispose of your waste water and garbage? All waste water and garbage must be disposed of at an approved site.

7. **IMPORTANT!** All mobile food units must have a commissary (a licensed, approved facility) for storage of food, food preparation and clean up. Written approval from your commissary with the name, address, telephone number and signed by the owner/manager must be attached to this application.

Before opening for business all mobile units must have a pre-opening inspection. Please contact the Panhandle Health District for times when you can bring your mobile in for inspection. Mobile food units are usually inspected Friday mornings between 8am and 10am.

I have read and understand the above requirements and agree to comply to these requirements for my mobile food unit.

Print Name: _____

Signature: _____

License Holder Owner/LESSEE Agent/Title _____

Date: _____